



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone: 6178794511	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Mary Foote	Trans fat bylaw (8.28)	Pass
Inspector: Mari Casili	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 04/11/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Risk Level: 2	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Permit Number: BHP-2017-0314	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Status: Full Comply	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
# of Critical Red Violations: 0	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Blue Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
Inspection Time: 11:11 AM	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11--12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

		Status
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Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Mary Foote	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/10/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Risk Level: 2	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Permit Number: BHP-2017-0314	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Status: Partial Comply	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
# of Critical Red Violations: 1	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Blue Violations: 1	02 APPROVED SOURCE (590.004A/B)	Pass
Inspection Time: 11:19 AM	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
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	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
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06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
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11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16) Small refrigerator is not holding food at or below 41f- cold cuts at 48f- PIC discarded on site- have unit repaired and provide a report to the health department.	Fail - Critical Red

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20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
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26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
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38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Mouse droppings found under long table under windows- clean to remove and sanitize. Also provide most recent pest management report to health department	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
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44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Re-inspection

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PIC: Mary Foote	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/22/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0314	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 11:24 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
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49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 10/22/2018

Fridge is no longer being used, pest manager came through. No violations noted on inspection.

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Inspector

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- Complaint

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Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 11/09/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0314	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 10:47 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(h))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/1.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 11/9/2018

Inspection for rodents in response to a report of a rat seen in the cafeteria.

Rat was caught by custodians and the town pest manager came out for a visit.

No evidence of rodents noted.

Item

Status

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



,,,,, School Food Service , , , , , , , , , , Non-Profit - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone: 6177391794	Anti-Choking (590.009 (E))	Pass
Owner: JUSTICE RESOURCE INSTITUTE	Tobacco (590.009 (F))	Pass
PIC: Alexander DiLibero	Trans fat bylaw (8.28)	Pass
Inspector: Marii Caslii	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 04/13/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0315	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 11:02 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: **Date:** 4/13/2018
Vent in the kitchen is expired - renew and email a copy of the report when completed

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



,,,,, School Food Service , , , , , , , , , , Non-Profit - Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone: 6177391794	
Owner: JUSTICE RESOURCE INSTITUTE	
PIC: Alexander dilibero	
Inspector: Marli Caslii	
Date Inspected: 05/02/2018	Correct By:
Risk Level: 2	
Permit Number: BHP-2017-0315	
Status: Full Comply	
# of Critical Red Violations:	0
# of Critical Blue Violations:	0
Inspection Time: 11:11 AM	

Status

Anti-Choking (590.009 (E))	Pass
Tobacco (590.009 (F))	Pass
Trans fat bylaw (8.28)	Pass
Allergen Awareness (590.009 (G))	Pass
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
01 PIC KNOWLEDGEABLE (590.003(B))	Pass
01 PIC PERFORMING DUTIES (2-103.11)	Pass
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
02 APPROVED SOURCE (590.004A/B)	Pass
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
02 RECEIVING/CONDITION (3-202.11)	Pass
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
02 SHELLSTOCK ID (3-202.18)	Pass
02 TAGS & RECORDS (3-203.12)	Pass
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 5/2/2018
No violations found during today's inspection.
The hood vent system in the kitchen has been cleaned from a licensed company.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

- Routine



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Status

Telephone:		Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES		Tobacco (590.009 (F))	Pass
PIC: Bonnie Hatzieleftheriadis		Trans fat bylaw (8.28)	Pass
Inspector: Marli Casili		Allergen Awareness (590.009 (G))	Pass
Date Inspected: 04/12/2018		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2		01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0316		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0		02 APPROVED SOURCE (590.004(A,B))	Pass
# of Critical Blue Violations: 0		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 10:32 AM		02 RECEIVING/CONDITION (3-202.11)	Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
		02 SHELLSTOCK ID (3-202.18)	Pass
		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
		03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
		04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES; HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-08.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.11/2/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.116)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15--.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/5-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 4/12/2018

No violations found during today's inspection

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Status

Telephone:		Non-compliance with:		
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES		Anti-Choking (590.009 (E))		Pass
PIC: Bonnie Hatzieleftheriadis		Tobacco (590.009 (F))		Pass
Inspector: Abbie Atkins, MPH		Trans fat bylaw (8.28)		Pass
Date Inspected: 10/17/2018		Allergen Awareness (590.009 (G))		Pass
Correct By: 10/22/2018		MANAGEMENT AND EMPLOYEE HEALTH		Pass
Risk Level: 2		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))		Pass
Permit Number: BHP-2017-0316		01 PIC KNOWLEDGEABLE (590.003(B))		Pass
Status: Partial Comply		01 PIC PERFORMING DUTIES (2-103.11)		Pass
# of Critical Red Violations: 2		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)		Pass
# of Critical Blue Violations: 0		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))		Pass
Inspection Time: 12:00 PM		FOOD FROM APPROVED SOURCE		Pass
		02 APPROVED SOURCE (590.004A/B)		Pass
		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)		Pass
		02 RECEIVING/CONDITION (3-202.11)		Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)		Pass
		02 SHELLSTOCK ID (3-202.18)		Pass
		02 TAGS & RECORDS (3-203.12)		Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11--12)		Pass

Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11) Can opener has visible build up of dirt- clean to remove- PIC corrected on site.	Fail - Critical Red
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-,12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

Item	Status
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Fail - Critical Red
Salad bar not keep food at or below 41F	
Edamame beans 68F	
Peppers 47.5F	
Cheese 54.5	
Remove from service until it can hold food at or below 41F	
Refrigerator near salad bar temping at 46F- Have serviced	
"Hotlogix" unit not holding food at or above 140F- Have serviced	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	

Item	Status
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110) Dish machine not reaching 160F during wash cycle- have serviced so that it hits 160F in wash and 180 in rinse	Fail - Non-Critical
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass

Item	Status
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Additional Establishment Info

Comments: I will check in with you on the 22nd to get a status report on the equipment repairs.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Status	
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES		Pass	
PIC:		Pass	
Inspector: Abbie Atkins, MPH		Pass	
Date Inspected: 10/19/2018	Correct By:	Pass	
Risk Level: 2		Pass	
Permit Number: BHP-2017-0316		Pass	
Status: Full Comply		Pass	
# of Critical Red Violations: 0		Pass	
# of Critical Blue Violations: 0		Pass	
Inspection Time: 10:47 AM		Pass	
Non-compliance with:			
Anti-Choking (590.009 (E))		Pass	
Tobacco (590.009 (F))		Pass	
Trans fat bylaw (8.28)		Pass	
Allergen Awareness (590.009 (G))		Pass	
MANAGEMENT AND EMPLOYEE HEALTH			
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))		Pass	
01 PIC KNOWLEDGEABLE (590.003(B))		Pass	
01 PIC PERFORMING DUTIES (2-103.11)		Pass	
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)		Pass	
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))		Pass	
FOOD FROM APPROVED SOURCE			
02 APPROVED SOURCE (590.004A/B)		Pass	
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)		Pass	
02 RECEIVING/CONDITION (3-202.11)		Pass	
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)		Pass	
02 SHELLSTOCK ID (3-202.18)		Pass	
02 TAGS & RECORDS (3-203.12)		Pass	
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)		Pass	

Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

Item	Status
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass

Item	Status
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	

Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Additional Establishment Info

Comments: All previous violations have been corrected.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Pre-operation

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Status

Telephone: 6177302499	Non-compliance with:	
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Anti-Choking (590.009 (E))	Pass
PIC:	Tobacco (590.009 (F))	Pass
Inspector: Jared Orsini, REHS/RS	Trans fat bylaw (8.28)	Pass
Date Inspected: 07/24/2018	Allergen Awareness (590.009 (G))	Pass
Risk Level: 2	MANAGEMENT AND EMPLOYEE HEALTH	
Permit Number: BOHF-18-0079	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Status: Partial Comply	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
# of Critical Red Violations: 1	01 PIC PERFORMING DUTIES (2-103.11)	Pass
# of Critical Blue Violations: 1	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Inspection Time: 12:00 PM	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
	FOOD FROM APPROVED SOURCE	
	02 APPROVED SOURCE (590.004A/B)	Pass
	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass

Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11)(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11)(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-, 12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Fail - Critical Red
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

Item	Status
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Fail - Critical Blue
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/1.15)	Fail - Non-Critical
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/1.115)	Pass

Item	Status
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	

Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Additional Establishment Info

Comments: actual inspection performed using paper form in file. see file for original report

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Status

Telephone: 6177302499		Non-compliance with:	
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES		Anti-Choking (590.009 (E))	Pass
PIC:		Tobacco (590.009 (F))	Pass
Inspector: Jared Orsini, REHS/RS		Trans fat bylaw (8.28)	Pass
Date Inspected: 08/31/2018		Allergen Awareness (590.009 (G))	Pass
Correct By:		MANAGEMENT AND EMPLOYEE HEALTH	
Risk Level: 2		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Permit Number: BOHF-18-0079		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Status: Full Comply		01 PIC PERFORMING DUTIES (2-103.11)	Pass
# of Critical Red Violations: 0		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
# of Critical Blue Violations: 0		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Inspection Time: 12:00 PM		FOOD FROM APPROVED SOURCE	
		02 APPROVED SOURCE (590.004A/B)	Pass
		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
		02 RECEIVING/CONDITION (3-202.11)	Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
		02 SHELLSTOCK ID (3-202.18)	Pass
		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass

Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

Item	Status
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass

Item	Status
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	

Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Additional Establishment Info

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

		Status
Telephone: 6177302499	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Paulette	Trans fat bylaw (8.28)	Pass
Inspector: Jared Orsini, REHS/RS	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/11/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Risk Level: 2	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Permit Number: BOHF-18-0079	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Status: Partial Comply - Pass	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
# of Critical Red Violations: 0	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Blue Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
Inspection Time: 01:01 PM	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER O rodent control devices installed in kitchen area. Install appropriate pest control devices in kitchen/ dry storage	Fail - Non-Critical
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

- Routine



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Status	
Anti-Choking (590.009 (E))	Pass
Tobacco (590.009 (F))	Pass
Trans fat bylaw (8.28)	Pass
Allergen Awareness (590.009 (G))	Pass
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
01 PIC KNOWLEDGEABLE (590.003(B))	Pass
01 PIC PERFORMING DUTIES (2-103.11)	Pass
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
02 APPROVED SOURCE (590.004A/B)	Pass
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
02 RECEIVING/CONDITION (3-202.11)	Pass
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
02 SHELLSTOCK ID (3-202.18)	Pass
02 TAGS & RECORDS (3-203.12)	Pass
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-12)	Pass
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 4/12/2018

No violations found during today's inspection

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

		Status
Telephone: 6178794266	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Marijuana Gojak	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/15/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By: 10/17/2018	01 PIC KNOWLEDGEABLE (590.003(B)) Pic not knowledgeable about how dish machine is being used (high vs low temp)- find out and monitor it to make sure it works properly	Fail - Critical Red
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0318	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Partial Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 2	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 1	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 12:06 PM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass

Item	Status
19 HOT & COLD HOLDING (3-501.16) Walk in fridge running warm- jalapeño peppers 44f, ambient air between 43 and 45f	Fail - Critical Red
Move potentially hazardous food to other unit/discard and have walk in serviced to hold food at or below 41f	
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15) Dish machine is not getting the wash cycle hot enough- 147f or sanitizer levels are too low- use three bay sink for warewashing until dish machine is repaired- provide health department with a receipt/work order.	Fail - Non-Critical
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass

Item	Status
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Mouse droppings noted in dry storage area- clean to remove and provide health department with pest management report	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

Item	Status
<p>RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).</p>	
Inspector	Operator
<p>Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV</p>	
Food Service Inspection Report V1.0	Commonwealth of Massachusetts
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- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Status

Telephone: 6178794266	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Marijana Gojak	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 12/03/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0318	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 11:23 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7-207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16) Temp at 35.5f	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(h))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110) Wash cycle 151f Rinse cycle 184f	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 12/3/2018

All previous violations have been corrected.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone: 6178794550	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Marie Leakey	Trans fat bylaw (8.28)	Pass
Inspector: Marli Casilli	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 04/12/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Risk Level: 2	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Permit Number: BHP-2017-0319	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Status: Full Comply	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
# of Critical Red Violations: 0	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Blue Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
Inspection Time: 09:40 AM	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7-207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.11/115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

Date: 4/12/2018

No violations found during inspection

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

		Status
Telephone: 6178794550	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Evelyn Petroski	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/11/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By: 10/16/2018	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0319	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Partial Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 2	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 12:15 PM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11) Bag of brown rice on floor of storage room- PIC corrected on site	Fail - Critical Red
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass

Item	Status
19 HOT & COLD HOLDING (3-501.16) Cold holding unit on lunch line is warm	Fail - Critical Red
Food at 64f and under trays at 50f	
All potentially hazardous foods (yogurt, lunch meats, salad dressings, etc) must be kept below 41f.	
PIC advised that food is kept in walk in cooler just prior to service and is served soon after being placed in unit.	
Trays will be placed over food between lunch times. Also, place blue ice packs in unit to help keep temperatures below 41f as discussed with head of food services. Monitor temperatures.	
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass

Item	Status
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.16)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 10/11/2018

Please take action and measures to get the cold holding unit holding food at or below 41f.

Item	Status
<p>RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).</p>	
Inspector	Operator



- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone: 6178794550	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Evelyn Petroski	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/16/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By: 10/19/2018	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0319	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Partial Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 1	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 10:39 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-08.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass

Item	Status
19 HOT & COLD HOLDING (3-501.16) Cold holding unit temping at 50f- cheese sticks at 46f	Fail - Critical Red
Have unit repaired- keep potentially hazardous foods in walkin unit between lunches until it is fixed	
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass

Item	Status
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.11/1.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone: 6178794550	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/23/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0319	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 10:00 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16) Cold holding unit at 24f	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:	Status
Owner: MASS ASSOCIATION FOR THE BLIND	Pass
PIC: Heather Smith	Pass
Inspector: Dai Nguyen, MPH, RS	Pass
Date Inspected: 06/05/2018 Correct By: 06/26/2018	Pass
Risk Level: 2	Pass
Permit Number: BHP-2017-0320	Pass
Status: Partial Comply	Pass
# of Critical Red Violations: 0	Pass
# of Critical Blue Violations: 0	Pass
Inspection Time: 11:21 AM	Pass
Anti-Choking (590.009 (E))	Pass
Tobacco (590.009 (F))	Pass
Trans fat bylaw (8.28)	Pass
Allergen Awareness (590.009 (G))	Pass
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
01 PIC KNOWLEDGEABLE (590.003(B))	Pass
01 PIC PERFORMING DUTIES (2-103.11)	Pass
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
02 APPROVED SOURCE (590.004A/B)	Pass
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
02 RECEIVING/CONDITION (3-202.11)	Pass
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
02 SHELLSTOCK ID (3-202.18)	Pass
02 TAGS & RECORDS (3-203.12)	Pass
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11) Food handler has no bear restraint- provide	Fail - Non-Critical
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(h))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13) Visible soil build up in interior of oven - clean to remove	Fail - Non-Critical
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11) Missing light shield to light bulbs -- provide	Fail - Non-Critical
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

Date: 6/5/2018

Discussed with PIC about:

1. Employee hygiene practices
2. Employee handwashing
3. Employee illness policy
4. Hot and Cold holding requirements
5. Clean and sanitize of equipment

Item

Status

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Item	Status
Owner:		Anti-Choking (590.009 (E))	Pass
MASS ASSOCIATION FOR THE BLIND		Tobacco (590.009 (F))	Pass
PIC:		Trans fat bylaw (8.28)	Pass
Jim Cassel		Allergen Awareness (590.009 (G))	Pass
Inspector:		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Dai Nguyen, MPH, RS		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	Correct By:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
11/30/2018		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C(F/G))	Pass
Risk Level:		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
2		02 APPROVED SOURCE (590.004A/B)	Pass
Permit Number:		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
BHP-2017-0320		02 RECEIVING/CONDITION (3-202.11)	Pass
Status:		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
Full Comply		02 SHELLSTOCK ID (3-202.18)	Pass
# of Critical Red Violations: 0		02 TAGS & RECORDS (3-203.12)	Pass
# of Critical Blue Violations: 0		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
Inspection Time:		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
11:22 AM		03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
		04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 11/30/2018

Comprehensive routine inspection found no health violations, keep up the good work.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Status

Telephone: 6178794310	Non-compliance with:		
Owner: Brookline Public School, Food Services	Anti-Choking (590.009 (E))		Pass
PIC:	Tobacco (590.009 (F))		Pass
	Trans fat bylaw (8.28)		Pass
Inspector:	Allergen Awareness (590.009 (G))		Pass
	MANAGEMENT AND EMPLOYEE HEALTH		
Date Inspected: 03/08/2017	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))		Pass
Risk Level: 2	01 PIC KNOWLEDGEABLE (590.003(B))		Pass
Permit Number: BHP-2017-0321	01 PIC PERFORMING DUTIES (2-103.11)		Pass
	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)		Pass
Status: Partial Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))		Pass
# of Critical Red Violations: 0	FOOD FROM APPROVED SOURCE		
# of Critical Blue Violations: 1	02 APPROVED SOURCE (590.004A/B)		Pass
Inspection Time: 12:00 AM	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)		Pass
	02 RECEIVING/CONDITION (3-202.11)		Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)		Pass
	02 SHELLSTOCK ID (3-202.18)		Pass
	02 TAGS & RECORDS (3-203.12)		Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)		Pass

Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass

Item	Status
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7-207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-803.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass

Item	Status
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.11/1.115) Rodent droppings observed in corner of storage room - sweep to remove and continue with extermination.	Fail - Critical Blue
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass

Item	Status
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-13)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Additional Establishment Info

Comments: Inspection Type: ROUTINE ; Inspector Name: MIRANDA CORBINE, REHS/RS ; Time In: 9:30 AM ; Time Out: 10:15 AM ; Contact: Sabrina Feltz ; Corrected By Date: 15 Mar 2017 ;
Converted Result: PARTIAL COMPLY

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). **BLUE:** Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone: 6178794310	
Owner: Brookline Public School, Food Services	
PIC:	
Inspector: Miranda Corbine, REHS/RS	
Date Inspected: 09/18/2018	Correct By:
Risk Level: 2	
Permit Number: BHP-2017-0321	
Status: Partial Comply	
# of Critical Red Violations:	0
# of Critical Blue Violations:	1
Inspection Time: 11:24 AM	

Status

Anti-Choking (590.009 (E))	Pass
Tobacco (590.009 (F))	Pass
Trans fat bylaw (8.28)	Pass
Allergen Awareness (590.009 (G))	Pass
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
01 PIC KNOWLEDGEABLE (590.003(B))	Pass
01 PIC PERFORMING DUTIES (2-103.11)	Pass
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C(F/G))	Pass
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
02 APPROVED SOURCE (590.004A/B)	Pass
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
02 RECEIVING/CONDITION (3-202.11)	Pass
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
02 SHELLSTOCK ID (3-202.18)	Pass
02 TAGS & RECORDS (3-203.12)	Pass
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-12)	Pass
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18--.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Mouse droppings observed on floors of storage room - clean to remove, search and seal off any holes, and exterminate.	Fail - Critical Blue
Re-inspection: one week	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	
RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).	
Inspector	Operator



- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

		Status
Telephone: 6178794310	Anti-Choking (590.009 (E))	Pass
Owner: Brookline Public School, Food Services	Tobacco (590.008 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Inspector: Miranda Corbine, REHS/RS	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 09/25/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0321	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 10:08 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (6-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 9/25/2018
All violations corrected.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Status	
Owner: LES PETITS NURSERY		Anti-Choking (590.009 (E))	Pass
PIC: Debra Nickerson		Tobacco (590.009 (F))	Pass
Inspector: Marli Casili		Trans fat bylaw (8.28)	Pass
Date Inspected: 04/13/2018		Allergen Awareness (590.009 (G))	Pass
Correct By:		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Risk Level:		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Permit Number: BHP-2017-0196		01 PIC PERFORMING DUTIES (2-103.11)	Pass
Status: Full Comply		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
# of Critical Red Violations: 0		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Blue Violations: 0		02 APPROVED SOURCE (590.004A/B)	Pass
Inspection Time: 11:21 AM		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
		02 RECEIVING/CONDITION (3-202.11)	Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
		02 SHELLSTOCK ID (3-202.18)	Pass
		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
		03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
		04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 4/13/2018

No violations found during inspection

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



Town of Brookline

LES PETITS NURSERY

- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:	Anti-Choking (590.009 (E))	Pass
Owner: LES PETITS NURSERY	Tobacco (590.009 (F))	Pass
PIC: Debra Nickerson	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/31/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0196	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 12:07 PM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7-207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Status
Owner: LES PETITS NURSERY		Pass
PIC:		Pass
Inspector: Abbie Atkins, MPH		Pass
Date Inspected: 12/06/2018	Correct By:	Pass
Risk Level:		Pass
Permit Number: BHP-2017-0196		Pass
Status: Full Comply		Pass
# of Critical Red Violations: 0		Pass
# of Critical Blue Violations: 0		Pass
Inspection Time: 12:19 PM		Pass
Anti-Choking (590.009 (E))		Pass
Tobacco (590.009 (F))		Pass
Trans fat bylaw (8.28)		Pass
Allergen Awareness (590.009 (G))		Pass
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))		Pass
01 PIC KNOWLEDGEABLE (590.003(B))		Pass
01 PIC PERFORMING DUTIES (2-103.11)		Pass
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)		Pass
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))		Pass
02 APPROVED SOURCE (590.004A/B)		Pass
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)		Pass
02 RECEIVING/CONDITION (3-202.11)		Pass
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)		Pass
02 SHELLSTOCK ID (3-202.18)		Pass
02 TAGS & RECORDS (3-203.12)		Pass
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)		Pass
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)		Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)		Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))		Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: **Date:** 12/6/2018

No violations noted on this inspection.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). **BLUE:** Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone: 6178794610	
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	
PIC:	
Inspector: Miranda Corbine, REHS/RS	
Date Inspected: 05/01/2018	Correct By:
Risk Level: 2	
Permit Number: BHP-2017-0322	
Status: Full Comply	
# of Critical Red Violations:	0
# of Critical Blue Violations:	0
Inspection Time: 09:56 AM	

Status

Anti-Choking (590.009 (E))	Pass
Tobacco (590.009 (F))	Pass
Trans fat bylaw (8.28)	Pass
Allergen Awareness (590.009 (G))	Pass
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
01 PIC KNOWLEDGEABLE (590.003(B))	Pass
01 PIC PERFORMING DUTIES (2-103.11)	Pass
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
02 APPROVED SOURCE (590.004A/B)	Pass
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
02 RECEIVING/CONDITION (3-202.11)	Pass
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
02 SHELLSTOCK ID (3-202.18)	Pass
02 TAGS & RECORDS (3-203.12)	Pass
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-12)	Pass
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-602.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 5/1/2018 All violations corrected.	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone: 6178794610	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Inspector: Miranda Corbine, REHS/RS	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 09/25/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0322	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 09:47 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.11/2/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments: Date: 9/25/2018
No violations

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

		Status
Telephone: 6178794610	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Inspector: Miranda Corbine, REHS/RS	Allergen Awareness (590.009 (G))	Pass
Date Inspected:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0322	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Scheduled	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE: UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time:	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

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HACCP: ☐
Item

Telephone: 6178794266	Anti-Choking (590.009 (E))	Pass
Owner: DEVOTION SCHOOL CAFETERIA	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8-28)	Pass
Inspector: Miranda Corbine, REHS/RS	Allergen Awareness (590.009 (G))	Pass
Date Inspected:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0317	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Scheduled	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time:	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS; ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7-207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.11-1.15)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Status
Owner:	MAIMONIDES SCHOOL	
PIC:	Francois maxime	
Inspector:	Marli Caslii	
Date Inspected:	04/11/2018	
Correct By:		
Risk Level:	1	
Permit Number:	BHP-2017-0323	
Status:	Full Comply	
# of Critical Red Violations:	0	
# of Critical Blue Violations:	0	
Inspection Time:	10:35 AM	
Anti-Choking (590.009 (E))		Pass
Tobacco (590.009 (F))		Pass
Trans fat bylaw (8.28)		Pass
Allergen Awareness (590.009 (G))		Pass
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))		Pass
01 PIC KNOWLEDGEABLE (590.003(B))		Pass
01 PIC PERFORMING DUTIES (2-103.11)		Pass
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)		Pass
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))		Pass
02 APPROVED SOURCE (590.004A/B)		Pass
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)		Pass
02 RECEIVING/CONDITION (3-202.11)		Pass
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)		Pass
02 SHELLSTOCK ID (3-202.18)		Pass
02 TAGS & RECORDS (3-203.12)		Pass
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-12)		Pass
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)		Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)		Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))		Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-503.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER No violations found during inspection	Pass
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Status
Owner:	Anti-Choking (590.009 (E))	Pass
New England Hebrew Academy	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.2B)	Pass
Dov Ciment	Allergen Awareness (590.009 (G))	Pass
Inspector:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Dai Nguyen, MPH, RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
06/11/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number:	02 APPROVED SOURCE (590.004(A,B))	Pass
BHP-2017-0324	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Status:	02 RECEIVING/CONDITION (3-202.11)	Pass
Full Comply	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
# of Critical Red Violations: 0	02 SHELLSTOCK ID (3-202.18)	Pass
# of Critical Blue Violations: 0	02 TAGS & RECORDS (3-203.12)	Pass
Inspection Time:	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
03:29 PM	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.11/2/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15--.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 6/11/2018 Kids bring their own lunches, some milks are provided to students using disposable cups. Reach-in cooler T 39 deg F	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

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HACCP: ☐
Item

		Status
Telephone: 6177302488	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/03/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0325	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Partial Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 1	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 12:01 PM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115) Rinse cycle reading 180f, but thermometer shows neither cycle is hitting 160f- have repaired.	Fail - Non-Critical
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110) Wash and rinse cycles not reaching 160f- have machine serviced	Fail - Non-Critical
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) Mouse droppings noted on floor in dry storage between shelving units and along wall- clean to remove and provide copy of pest management report.	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Hot holding units to be rechecked at reinspection as they were low when originally checked and then turned off before they could be rechecked. Possible that the temps were low because the tops were off for lunch service.	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator

Town of Brookline Brookline Department of Public Health 11 Pierce Street BROOKLINE MA 02445 (617) 730-2306 PMaloney@BrooklineMA.GOV



- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Status

Telephone: 6177302488	
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	
PIC:	
Inspector: Abbie Atkins, MPH	
Date Inspected: 10/05/2018	Correct By:
Risk Level: 2	
Permit Number: BHP-2017-0325	
Status: Partial Comply	
# of Critical Red Violations:	0
# of Critical Blue Violations:	1
Inspection Time: 12:00 AM	

Non-compliance with:		
Anti-Choking (590.009 (E))		Pass
Tobacco (590.009 (F))		Pass
Trans fat bylaw (8.28)		Pass
Allergen Awareness (590.009 (G))		Pass
MANAGEMENT AND EMPLOYEE HEALTH		
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))		Pass
01 PIC KNOWLEDGEABLE (590.003(B))		Pass
01 PIC PERFORMING DUTIES (2-103.11)		Pass
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)		Pass
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))		Pass
FOOD FROM APPROVED SOURCE		
02 APPROVED SOURCE (590.004A/B)		Pass
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)		Pass
02 RECEIVING/CONDITION (3-202.11)		Pass
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)		Pass
02 SHELLSTOCK ID (3-202.18)		Pass
02 TAGS & RECORDS (3-203.12)		Pass
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-1,12)		Pass

Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass

Item	Status
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15) Dish Machine still not hitting 165F after being serviced-have serviced again	Fail - Non-Critical
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115) Gauges showing 165F and 175F for wash and rinse cycles respectively, but Thermolabel indicates neither is hitting 165F- Have serviced.	Fail - Non-Critical

Item	Status
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115) 2 dead mice on glue trap and mouse droppings seen nearby- Corrected on site	Fail - Critical Blue
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	

Item	Status
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Additional Establishment Info

Comments: Inspector to return when the dish machine is being serviced to verify when it is repaired.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

		Status
Telephone: 6178794679	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Mensura kantardzic	Trans fat bylaw (8.28)	Pass
Inspector: Marli Casili	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 04/12/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0326	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 10:03 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.11/2/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS; OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments: Date: 4/12/2018 No violations found in today's inspection	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone: 6178794679	Anti-Choking (590.009 (E))	Pass
Owner: BROOKLINE DEPARTMENT OF FOOD SERVICES	Tobacco (590.009 (F))	Pass
PIC: Merida Kantardzic	Trans fat bylaw (8.28)	Pass
Inspector: Abbie Atkins, MPH	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/15/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0326	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Full Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004(A/B))	Pass
# of Critical Blue Violations: 0	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 10:54 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-602.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



,,,,, School Food Service ,,,,,, - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:	Item	Status
	Anti-Choking (590.009 (E))	Pass
	Tobacco (590.009 (F))	Pass
	Trans fat bylaw (8.28)	Pass
	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
	01 PIC PERFORMING DUTIES (2-103.11)	Pass
	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
	02 APPROVED SOURCE (590.004A/B)	Pass
	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Telephone:	
Owner:	SAGE DINING SERVICES, INC
PIC:	Liz
Inspector:	Jared Orsini, REHS/RS
Date Inspected:	04/23/2018
Correct By:	05/07/2018
Risk Level:	2
Permit Number:	BHP-2017-0328
Status:	Partial Comply
# of Critical Red Violations:	0
# of Critical Blue Violations:	1
Inspection Time:	10:47 AM

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.11/1.115) Mouse droppings found in dry storage area. Clean to remove Seal holes and openings. Exterminate. Provide report at re inspection. Inspect all soft packaged foods discard any adulterated products	Fail - Critical Blue
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	
RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).	
Inspector	Operator



,,,,, School Food Service , , , , , , , , , , - Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Status
Owner:	Anti-Choking (590.009 (E))	Pass
SAGE DINING SERVICES, INC	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Liz	Allergen Awareness (590.009 (G))	Pass
Inspector:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Jared Orsini, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
05/07/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
2	02 APPROVED SOURCE (590.004A/B)	Pass
Permit Number:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
BHP-2017-0328	02 RECEIVING/CONDITION (3-202.11)	Pass
Status:	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
Full Comply	02 SHELLSTOCK ID (3-202.18)	Pass
# of Critical Red Violations: 0	02 TAGS & RECORDS (3-203.12)	Pass
# of Critical Blue Violations: 0	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
Inspection Time:	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
10:59 AM	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



, , , , School Food Service , , , , , , , , - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Status
Owner:	Anti-Choking (590.009 (E))	Pass
SAGE DINING SERVICES, INC	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Liz	Allergen Awareness (590.009 (G))	Pass
Inspector:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Jared Orsini, REHS/RS	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Date Inspected:	01 PIC PERFORMING DUTIES (2-103.11)	Pass
10/10/2018	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Risk Level:	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
2	02 APPROVED SOURCE (590.004A/B)	Pass
Permit Number:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
BHP-2017-0328	02 RECEIVING/CONDITION (3-202.11)	Pass
Status:	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
Partial Comply - Pass	02 SHELLSTOCK ID (3-202.18)	Pass
# of Critical Red Violations: 0	02 TAGS & RECORDS (3-203.12)	Pass
# of Critical Blue Violations: 0	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
Inspection Time:	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
10:15 AM	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15) Dishwasher final rinse 147 deg f. Dishwashing ordered to cease. After resting Temperature sensitive tape showed 180 deg f hit. Do not run if hot water rinse is below 160. Take break and let booster recharge	Fail - Non-Critical
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.11/2/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-803.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-804.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



,,, , School Food Service , , , , , , , , , - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Status	
Owner: SAGE DINING SERVICES, INC		Anti-Choking (590.009 (E))	Pass
PIC: William carter		Tobacco (590.009 (F))	Pass
Inspector: Marli Casili		Trans fat bylaw (8.28)	Pass
Date Inspected: 04/05/2018	Correct By:	Allergen Awareness (590.009 (G))	Pass
Risk Level: 2		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Permit Number: BHP-2017-0327		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Status: Full Comply		01 PIC PERFORMING DUTIES (2-103.11)	Pass
# of Critical Red Violations: 0		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
# of Critical Blue Violations: 0		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Inspection Time: 09:57 AM		02 APPROVED SOURCE (590.004A/B)	Pass
		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
		02 RECEIVING/CONDITION (3-202.11)	Pass
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
		02 SHELLSTOCK ID (3-202.18)	Pass
		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
		03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
		04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



, , , , School Food Service , , , , , , , , - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:	Item	Status
Owner: SAGE DINING SERVICES, INC	Anti-Choking (590.009 (E))	Pass
PIC:	Tobacco (590.009 (F))	Pass
Inspector: Marli Casili	Trans fat bylaw (8.28)	Pass
Date Inspected:	Allergen Awareness (590.009 (G))	Pass
Correct By:	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
Risk Level: 2	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Permit Number: BHP-2017-0327	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Status: Scheduled	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
# of Critical Red Violations: 0	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Blue Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
Inspection Time:	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
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31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

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Inspector

Operator



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HACCP: ☐
Item

Telephone:		Status
Owner: SAGE DINING SERVICES, INC		Pass
PIC:		Pass
Inspector: Miranda Corbine, REHS/RS		Pass
Date Inspected:	Correct By:	Pass
Risk Level: 2		Pass
Permit Number: BHP-2017-0327		Pass
Status: Scheduled		Pass
# of Critical Red Violations: 0		Pass
# of Critical Blue Violations: 0		Pass
Inspection Time:		Pass
Anti-Choking (590.009 (E))		Pass
Tobacco (590.009 (F))		Pass
Trans fat bylaw (8.28)		Pass
Allergen Awareness (590.009 (G))		Pass
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))		Pass
01 PIC KNOWLEDGEABLE (590.003(B))		Pass
01 PIC PERFORMING DUTIES (2-103.11)		Pass
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)		Pass
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))		Pass
02 APPROVED SOURCE (590.004A/B)		Pass
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)		Pass
02 RECEIVING/CONDITION (3-202.11)		Pass
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)		Pass
02 SHELLSTOCK ID (3-202.18)		Pass
02 TAGS & RECORDS (3-203.12)		Pass
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)		Pass
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)		Pass
03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)		Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))		Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
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08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
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11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
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18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
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27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.11/2/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
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Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Comments:

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HACCP: ☐
Item

Telephone:		Status	
Owner: ST. MARY OF THE ASSUMPTION		Pass	
PIC:		Pass	
Inspector:		Pass	
Date Inspected: 04/12/2017		Fail - Non-Critical	
Risk Level: 2		Fail - Critical Red	
Permit Number: BHP-2017-0329		Pass	
Status: Partial Comply		Pass	
# of Critical Red Violations: 1		Pass	
# of Critical Blue Violations: 0		Pass	
Inspection Time: 12:00 AM		Pass	
Non-compliance with:		Pass	
Anti-Choking (590.009 (E))		Pass	
Tobacco (590.009 (F))		Pass	
Trans fat bylaw (8.2B)		Pass	
Allergen Awareness (590.009 (G)) PIC does not have Allergen Training Certificate - Provide.		Fail - Non-Critical	
MANAGEMENT AND EMPLOYEE HEALTH			
01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) PIC does not have Servsafe Certificate - Provide.		Fail - Critical Red	
01 PIC KNOWLEDGEABLE (590.003(B))		Pass	
01 PIC PERFORMING DUTIES (2-103.11)		Pass	
01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)		Pass	
01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))		Pass	
FOOD FROM APPROVED SOURCE			
02 APPROVED SOURCE (590.004A/B)		Pass	
02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)		Pass	
02 RECEIVING/CONDITION (3-202.11)		Pass	
02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)		Pass	
02 SHELLSTOCK ID (3-202.18)		Pass	
02 TAGS & RECORDS (3-203.12)		Pass	
02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-602.11-.12)		Pass	

Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass

Item	Status
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7.207.09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass

Item	Status
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass

Item	Status
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Additional Establishment Info

Comments: Inspection Type: ROUTINE ; Inspector Name: MIRANDA CORBINE, REHS/RS ; Time In: 10:45 AM ; Time Out: 11:15 AM ; Contact: Theresa Kirk ; Corrected By Date: 26 Apr 2017 ;
Converted Result: PARTIAL COMPLY ; Comment: Discussed handwashing practices with PIC.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



- Re-inspection

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Status	
Owner: ST. MARY OF THE ASSUMPTION		Non-compliance with:	
PIC:		Anti-Choking (590.009 (E))	
Inspector:		Tobacco (590.009 (F))	
Date Inspected:		Trans fat bylaw (8.28)	
Correct By:		Allergen Awareness (590.009 (G))	
Risk Level:		No one certified in food allergen awareness training -provide at least one certified food manager complete a "Food Allergen Awareness Training"	
Permit Number:		MANAGEMENT AND EMPLOYEE HEALTH	
Status:		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	
# of Critical Red Violations:		No one has Servsafe certification - provide	
# of Critical Blue Violations:		01 PIC KNOWLEDGEABLE (590.003(B))	
Inspection Time:		01 PIC PERFORMING DUTIES (2-103.11)	
12:00 AM		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	
		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	
		FOOD FROM APPROVED SOURCE	
		02 APPROVED SOURCE (590.004A/B)	
		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	
		02 RECEIVING/CONDITION (3-202.11)	
		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	
		02 SHELLSTOCK ID (3-202.18)	
		02 TAGS & RECORDS (3-203.12)	
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-12)	

Item	Status
02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass
PROTECTION FROM CONTAMINATION	
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
PERSONNEL & HANDWASH FACILITIES	
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
PROTECTION FROM CHEMICALS	
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass

Item	Status
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7-207-09.11)	Pass
FOOD PROTECTION, TIME/TEMPERATURE CONTROLS	
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
WATER	
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
HIGHLY SUSCEPTIBLE POPULATIONS	
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
CONSUMER ADVISORY	
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
EQUIPMENT AND UTENSILS	
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass

Item	Status
31 PRE-FLUSHED, SCRAPPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
SEWAGE	
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
PLUMBING	
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
TOILET	
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass
INSECT, RODENT, ANIMAL CONTROL	
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/115)	Pass
PHYSICAL FACILITIES	
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
REFUSE DISPOSAL	
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass

Item	Status
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
OTHER OPERATIONS	
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass

Additional Establishment Info

Comments: Inspection Type: REINSPECTION ; Inspector Name: MIRANDA CORBINE, REHS/RS ; Time In: 10:00 AM ; Time Out: 10:15 AM ; Contact: Theresa Kirk ; Converted Result: PARTIAL COMPLY ; Comment: New hire. Provide documentation for Servsafe and Allergen Certificates.

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:	Anti-Choking (590.009 (E))	Pass
Owner: ST. MARY OF THE ASSUMPTION	Tobacco (590.009 (F))	Pass
PIC:	Trans fat bylaw (8.28)	Pass
Inspector: Miranda Corbine, REHS/RS	Allergen Awareness (590.009 (G))	Pass
Date Inspected: 10/15/2018	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A)) New employee requires Servsafe Managers Certificate. Obtain and provide.	Fail - Critical Blue
Correct By:	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Risk Level: 2	01 PIC PERFORMING DUTIES (2-103.11)	Pass
Permit Number: BHP-2017-0329	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
Status: Partial Comply	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
# of Critical Red Violations: 0	02 APPROVED SOURCE (590.004A/B)	Pass
# of Critical Blue Violations: 1	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
Inspection Time: 11:00 AM	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7-207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(h))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.11/2/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE; BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15-.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER	Pass
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action). BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



,,, , School Food Service , , , , , , , , , - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:	Item	Status
	Anti-Choking (590.009 (E))	Pass
	Tobacco (590.009 (F))	Pass
	Trans fat bylaw (8.28)	Pass
	Allergen Awareness (590.009 (G))	Pass
	01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
	01 PIC KNOWLEDGEABLE (590.003(B))	Pass
	01 PIC PERFORMING DUTIES (2-103.11)	Pass
	01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
	01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
	02 APPROVED SOURCE (590.004A/B)	Pass
	02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
	02 RECEIVING/CONDITION (3-202.11)	Pass
	02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
	02 SHELLSTOCK ID (3-202.18)	Pass
	02 TAGS & RECORDS (3-203.12)	Pass
	02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
	02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
	03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
	04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
15 TOXIC ITEMS: ORIGINAL LABELED CONTAINER (7-101.11)	Pass
15 LABELED, COMMON NAME (7-102.11)	Pass
15 SEPARATION, SANITIZER CRITERIA (7-201-04.11)	Pass
15 PESTICIDES USE RESTRICTED (7-206.11-.13)	Pass
15 MEDICINES, FIRST AID STORAGE RESTRICTED (7-207-09.11)	Pass
16 COOKING TEMPERATURES (3-401.11-.12)	Pass
17 REHEATING (3-403.11)	Pass
18 COOLING (3-501.14)	Pass
19 HOT & COLD HOLDING (3-501.16)	Pass

Item	Status
20 TIME AS A PUBLIC HEALTH CONTROL, VARIANCE (590.004(H))	Pass
21 PARASITE DESTRUCTION/RECORDS RETAINED (3-402.11-.12)	Pass
22 FACILITIES TO MAINTAIN PRODUCT TEMPERATURE (4-301.11)	Pass
23 FOOD THERMOMETERS PROVIDED (4-302.12)	Pass
24 PHF'S PROPERLY THAWED (3-501.13)	Pass
25 WATER SAFE (5-101.11)	Pass
25 CAPACITY AND PRESSURE (5-103.11-.12)	Pass
26 FOOD RESTRICTIONS AND FOOD PREPARATION (3-801.11)	Pass
27 POSTING OF CONSUMER ADVISORIES (3-603.11)	Pass
28 FOOD CONTACT SURFACES DESIGNED, INSTALLED (4-202.11)	Pass
29 NON-FOOD CONTACT SURFACES DESIGNED, INSTALLED, MAINTAINED (4-202.16/602.13)	Pass
30 DISHWASHING FACILITIES DESIGNED, MAINTAINED, INSTALLED, OPERATED (4-501.11/.15)	Pass
30 THREE COMPARTMENT SINK PROVIDED, DRAINBOARDS (4-301.12)	Pass
31 EQUIPMENT THERMOMETERS AND PRESSURE GAUGE (4-204.112/.115)	Pass
31 TEST KIT PROVIDED (4-302.14)	Pass
31 PRE-FLUSHED, SCRAPED, SOAKED (4-603.12)	Pass
31 WASH, RINSE WATER CLEAN, PROPER TEMPERATURE (4-501.18-.110)	Pass
32 WIPING CLOTHS, CLEAN, SANITIZED, USE RESTRICTED (3-304.14)	Pass
33 CLEAN EQUIPMENT AND UTENSILS PROPERLY STORED (4-903.11)	Pass
34 SINGLE SERVICE ARTICLES STORED, DISPENSED (4-904.11)	Pass
34 NO RE-USE OF SINGLE SERVICE ARTICLES (4-502.13)	Pass
35 SEWAGE AND WASTE WATER DISPOSAL (5-402.13)	Pass
36 INSTALLED AND MAINTAINED (5-202.11/05.15)	Pass
37 BACK SIPHONAGE, BACKFLOW, CROSS CONNECTION (5-203.14/205.12)	Pass
38 TOILET ENCLOSED, SELF-CLOSING DOORS, TOILET TISSUE (6-202.14/6.302.11)	Pass

Item	Status
39 INSECTS, RODENTS, ANIMALS, OUTER OPENINGS (6-501.111/.115)	Pass
40 FLOORS, WALLS, CEILINGS CONSTRUCTED, CLEANABLE (6-201.11)	Pass
40 GOOD REPAIR, CLEAN, DUSTLESS CLEANING METHODS (6-501.11-.13)	Pass
41 WALLS AND CEILINGS, ATTACHED EQUIP., CONSTRUCTED (6-201.16-201.17)	Pass
42 HANDWASHING SIGNAGE (6-301.14)	Pass
43 ADEQUATE LIGHTING, FIXTURES SHIELDED (6-303-202.11)	Pass
43 ROOMS AND EQUIPMENT VENTED (6-304.11)	Pass
44 DRESSING ROOMS CLEAN, LOCKERS PROVIDED (6-305.11)	Pass
45 ADEQUATE NUMBER, FREQUENCY, COVERED (5-501.15--.16)	Pass
45 OUTSIDE STORAGE AREA CLEAN (5-501.116)	Pass
45 OUTSIDE STORAGE AREA CLEAN, PROPERLY CONSTRUCTED, VERMIN PROOF (5-501.11-.13)	Pass
46 CLEANING MAINTENANCE TOOLS - PREVENTING CONTAMINATION (6-501.15)	Pass
47 STORING MAINTENANCE TOOLS, UNNECESSARY ARTICLES (6-501.113/.114)	Pass
47 MOP SINK PROVIDED, DRYING MOPS (5-203.13/6-501.16)	Pass
48 SEPARATION FROM LIVING/SLEEPING QUARTERS, LAUNDRY (6-202.111/.112)	Pass
49 CLEAN, SOILED LINEN PROPERLY STORED (4-802/03.11)	Pass
50 OTHER No violations found during inspection	Pass
Comments:	

RED: Violations Related to Foodborne Illness Interventions and Risk Factors (require immediate corrective action), BLUE: Violations Related to Good Retail Practices (Critical violations must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical violations must be corrected immediately or within 90 days as determined by the Board of Health).

Inspector

Operator



,,, , School Food Service , , , , , , , , - Routine

Official Order for Correction: Based on an inspection this day, the items listed below identify the violations in operation or facilities which must be corrected by the date specified. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension or revocation of the food establishment permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to the BOH within 10 days of receipt of this order.

HACCP: ☐
Item

Telephone:		Anti-Choking (590.009 (E))	Pass
Owner: FLICK INTERNATIONAL CORP		Tobacco (590.009 (F))	Pass
PIC: Sean Callahan		Trans fat bylaw (8.28)	Pass
Inspector: Marli Casili		Allergen Awareness (590.009 (G))	Pass
Date Inspected:		01 PERSON IN CHARGE (PIC) ASSIGNED, CERTIFIED FOOD MANAGER (590.003(A))	Pass
04/05/2018		01 PIC KNOWLEDGEABLE (590.003(B))	Pass
Correct By:		01 PIC PERFORMING DUTIES (2-103.11)	Pass
Risk Level:		01 REPORTING OF DISEASES BY EMPLOYEE & PIC (590.003C/F/G)	Pass
2		01 PERSONNEL WITH INFECTIONS RESTRICTED/EXCLUDED (590.003(D,E))	Pass
Permit Number: BHP-2017-0330		02 APPROVED SOURCE (590.004A/B)	Pass
Status: Full Comply		02 SAFE, UNADULTERATED, HONESTLY PRESENTED (3-101.11/3-601.12)	Pass
# of Critical Red Violations: 0		02 RECEIVING/CONDITION (3-202.11)	Pass
# of Critical Blue Violations: 0		02 LABELING OF INGREDIENTS, ACCURACY, ALLERGENS (590.004(J), 3-602.11)	Pass
Inspection Time: 10:20 AM		02 SHELLSTOCK ID (3-202.18)	Pass
		02 TAGS & RECORDS (3-203.12)	Pass
		02 REDUCED OXYGEN PACKAGING/VARIANCE REQUIRED (3-502.11-.12)	Pass
		02 CONFORMANCE W/ APPROVED PROCEDURES/HACCP PLANS (8-103.12)	Pass
		03 FOOD CONTAINERS PROPERLY LABELED (3-302.12)	Pass
		04 SAFE FOOD HANDLING INSTRUCTIONS (3-201.11(F,G))	Pass

Item	Status
05 SEPARATION, SEGREGATION, NO CROSS CONTAMINATION (3-302&304.11)	Pass
06 FOOD CONTACT SURFACES CLEANING & SANITIZING (4-601.11(A)/4-702.11)	Pass
06 CLEANING FREQUENCY OF EQUIPMENT AND UTENSILS (4-602.11)	Pass
07 RETURNING FOOD, RESERVICE OF FOOD (3-306.14)	Pass
08 WASHING FRUITS AND VEGETABLES (3-302.15)	Pass
09 FOOD PROTECTION, STORAGE, DISPLAY, TRANSPORTATION (3-305-07.11)	Pass
10 HANDLING OF FOOD & ICE MINIMIZED (3-301.11(C))	Pass
11 FOOD UTENSILS PROPERLY STORED (3-304.12)	Pass
12 PROPER, ADEQUATE HANDWASHING (2-301.12)	Pass
12 GOOD HYGIENIC PRACTICES (2-401.11-.12)	Pass
12 PREVENTION OF CONTAMINATION FROM HANDS (590.004(E))	Pass
13 NUMBER, CONVENIENT (5-203.11)	Pass
13 LOCATION, RESTRICTED USE, ACCESSIBLE (5-204/05.11)	Pass
13 HAND CLEANSER, HAND DRYING (6-301-.02.11)	Pass
14 CLEAN CLOTHES, HAIR RESTRAINT (2-304&402.11)	Pass
15 APPROVED FOOD OR COLOR ADDITIVES (3-202.12)	Pass
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